# University Club of Victoria Camas Room Menu

## Appetizers
- Vegetarian Samosa & Mango Chutney  
  12
- Chili Coconut Prawns  
  13
- Vegetarian Mini Spring Rolls with Curry Aioli  
  12

## Soups
- Soup of the Day  
  Cup 6  
  Bowl 8
- Pacific Chowder  
  Cup 6  
  Bowl 9
- Roasted Onion & Tomato, Rice Crackers & Parmesan Cheese  
  8

## Salads
- Pacific Seafood Salad  
  Regular 15  
  Small 9
- Smoked Steelhead, Baby Shrimp, Baby Lettuce, Red Onion, Herb Vinaigrette

- UClub Caesar  
  Regular 13  
  Small 8
- Romaine Lettuce, Sliced Egg, Parmesan, Rosemary Focaccia Bread & Creamy Garlic Dressing

- Finnerty Garden Greens  
  Regular 11  
  Small 7
- Leaf Lettuce, Radicchio, Spinach, Suey Choy, Endive, Grape Tomatoes, Cucumber, Sprouts.
Vancouver Aquarium Ocean Wise & Sea Wise
Seared Salmon, Prawns, Lemon Curd  24
Baked Cod, Tomato Pesato  22
Scampi Ravioli with Basil Cream Sauce, Wilted Spinach  19
Coconut Rice Prawn Bowl, Julienne Vegetables  17

The Farm
Pork Schnitzel, Spatzle, Kale, Wild Mushroom Ragout  19
Braised Cowichan Valley Chicken Leg, Natural Jus  22
Red Wine Lamb Shank, Mustard Jus  25
Grilled Rib Eye, Crispy Onions, Peppercorn Demi  25

The Earth
Vegetable and Mushroom Strudel, Smoked Tomato Cream  17
Butternut Squash Ravioli, Tomato Cream, Greens 17

Chef's Prix Fixe Menu  26
Prawn Cocktail Marie Rose Sauce
Turkey Parmesan Sundried Cranberry Coulis
Christmas Pudding Brandy Sauce